ABOUT YOUR RANGE

Congratulations on your choice of this gas range. As you use your new range, we know you will appreciate the many features that provide excellent performance, ease of cleaning, convenience and dependability.

New features have dramatically changed today's cooking appliances and the way we cook. It is therefore very important to understand how your new gas range operates BEFORE you use it for the first time.

In this Owner's Guide, you will find a wealth of information regarding all aspects of your appliance. By following the instructions carefully, you will be able to fully enjoy and properly maintain your new range. **NOTE:** Your appliance may not be equipped with some of the features referred to in this manual.

In our continuing effort to improve the quality of our cooking products, it may be necessary to make changes to the appliance without revising this manual. As an example, the knob on your appliance may not look like the illustration in this manual.

Should you have any questions about using your new gas appliance, please call or write to us at this address:

Customer Assistance
c/o Maytag Customer Service
P.O. Box 2370
Cleveland, TN 37320-2370
1-800-688-1120

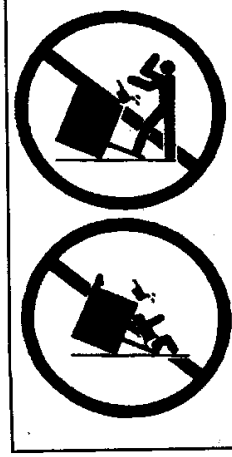
Be sure to include the model and serial numbers of your appliance. For your convenience, we have provided space on the front cover to record this information. Please retain the proof of purchase (sales receipt) documents for warranty service.

Read all instructions before using this appliance.

The following instructions are based on safety considerations and must be strictly followed to eliminate the potential risks of fire, electric shock, or personal injury.

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- **Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**
- **WHAT TO DO IF YOU SMELL GAS:**
  - **Do not try to light any appliance.**
  - **Do not touch any electrical switch; do not use any phone in your building.**
  - **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
  - **If you cannot reach your gas supplier, call the fire department.**
- **Installation and service must be performed by a qualified installer, service agency or the gas supplier.**



⚠ WARNING

- **ALL RANGES CAN TIP AND CAUSE INJURIES TO PERSONS.**
- **INSTALL ANTI-TIP DEVICES PACKED WITH RANGE.**
- **FOLLOW ALL INSTALLATION INSTRUCTIONS.**

Have your appliance installed and properly grounded by a qualified installer according to the installation instructions. Have the installer show you the location of the gas shut off valve and how to shut it off in an emergency.

Always disconnect power to appliance before servicing.

To ensure proper operation and avoid possible injury or damage to unit do not attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this book. All other servicing should be referred to a qualified installer or servicer.

TO PREVENT FIRE OR SMOKE DAMAGE

Be sure all packing materials are removed from the appliance before operating it.

Keep area around appliance clear and free from combustible materials, gasoline, and other flammable vapors and materials.

If appliance is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners.

Do not leave any items on the cooktop. The hot air from the vent may ignite flammable items and may increase pressure in closed containers which may cause them to burst.

Many aerosol-type spray cans are EXPLOSIVE when exposed to heat and may be highly flammable. Avoid their use or storage near an appliance.

Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot. Do not leave plastic items on the cooktop as they may melt or soften if left too close to the vent or a lighted surface burner.

To eliminate the hazard of reaching over hot surface burners, cabinet storage should not be provided directly above a unit. If such storage is provided, it should be limited to items which are used infrequently and which are safely stored in an area subjected to heat from an appliance. Temperatures may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.

IN CASE OF FIRE

Turn off appliance and ventilating hood to avoid spreading the flame. Extinguish flame then turn on hood to remove smoke and odor.

Use dry chemical or foam-type extinguisher or baking soda to smother fire or flame. Never use water on a grease fire.

If fire is in the oven or broiler pan, smother by closing oven door.

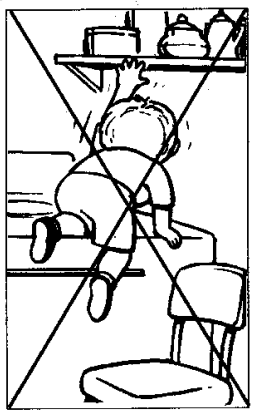
If fire is in a pan on the surface burner, cover pan. Never attempt to pick up or move a flaming pan.

2 IMPORTANT SAFETY INSTRUCTIONS

CHILD SAFETY

Never leave children alone or unsupervised near the appliance when it is in use or is still hot. Children should never be allowed to sit or stand on any part of the appliance.

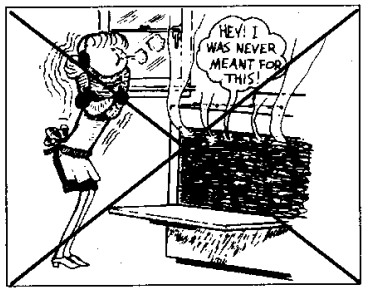
Children must be taught that the appliance and utensils in it can be hot. Let hot utensils cool in a safe place, out of reach of small children. Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the unit.



CAUTION: Never store items of interest to children in cabinets above an appliance or on the backguard of a range. Children climbing on the appliance or on the appliance door to reach items could be seriously injured.

ABOUT YOUR APPLIANCE

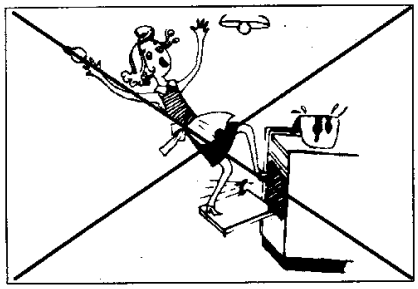
To prevent potential hazard to the user and damage to the appliance, do not use appliance as a space heater to heat or warm a room. Also, do not use the cooktop or oven as a storage area for food or cooking utensils.



Do not obstruct the flow of combustion and ventilation air by blocking the oven vent or air intakes. Restriction of air flow to the burner prevents proper performance and increases carbon monoxide emission to unsafe levels.

Avoid touching oven vent area while oven is on and for several minutes after oven is turned off. Some parts of the vent and surrounding area become hot enough to cause burns. After oven is turned off, do not touch the oven vent or surrounding areas until they have had sufficient time to cool.

CAUTION: Never use an appliance as a step stool to cabinets above. Misuse of appliance doors or drawers, such as stepping, leaning or sitting on the door or drawer, may result in possible tipping of the appliance, breakage of door, and serious injuries.



WARNING: To reduce the risk of tipping of the appliance from abnormal usage or by excessive loading of the oven door, the appliance must be secured by a properly installed anti-tip device. If the range is moved from the wall, be sure the anti-tip device is engaged when the range is replaced. Look underneath range to verify that one of the rear leveling legs is properly engaged in the bracket slot. The anti-tip device secures the rear leveling leg to the floor when properly engaged. Also, be sure the range is properly re-installed.

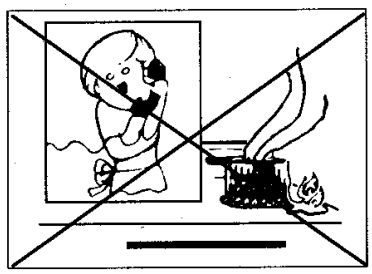
Do not touch a hot oven light bulb with a damp cloth as the bulb could break. Should the bulb break, disconnect power to the appliance before removing bulb to avoid electrical shock.

COOKING SAFETY

Always place a pan on a surface burner before turning it on. Be sure you know which knob controls which surface burner. Make sure the correct burner is turned on and that the burner has ignited. When cooking is completed, turn burner off before removing pan to prevent exposure to burner flame.

Always adjust surface burner flame so that it does not extend beyond the bottom edge of the pan. An excessive flame is hazardous, wastes energy and may damage the appliance, pan or cabinets above the appliance.

Never leave a surface cooking operation unattended especially when using a high heat setting or when deep fat frying. Boilovers cause smoking and greasy spillovers may ignite. Clean up greasy spills as soon as possible. Do not use high heat for extended cooking operations.



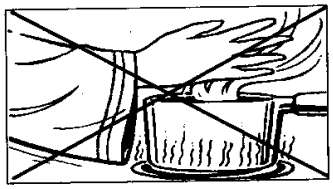
Never heat an unopened container on the surface burner or in the oven. Pressure build-up may cause container to burst resulting in serious personal injury or damage to the appliance.

Use dry, sturdy pot holders. Damp pot holders may cause burns from steam. Dish towels or other substitutes should never be used as pot holders because they can trail across hot surface burners and ignite or get caught on appliance parts.

Always let quantities of hot fat used for deep fat frying cool before attempting to move or handle.

Do not let cooking grease or other flammable materials accumulate in or near the appliance, hood or vent fan. Clean hood frequently to prevent grease from accumulating on hood or filter. When flaming foods under the hood turn the fan off as the fan may spread the flame.

Use caution when wearing garments made of flammable material to avoid clothing fires. Loose fitting or long hanging-sleeved apparel should not be worn while cooking. Clothing may ignite or catch utensil handles.



Always place oven racks in the desired positions while oven is cool. Slide oven rack out to add or remove food, using dry sturdy pot holders. Always avoid reaching into the oven to add or remove food. If a rack must be moved while hot, use a dry pot holder. Always turn the oven off at the end of cooking.

Use care when opening the oven door. Let hot air or steam escape before removing or replacing food.

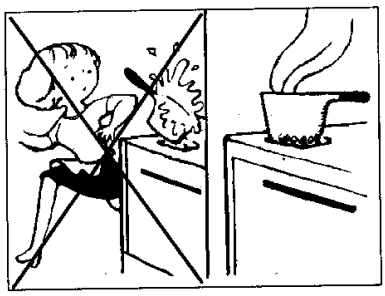
PREPARED FOOD WARNING: Follow food manufacturer's instructions. If a plastic frozen food container and/or its cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.

UTENSIL SAFETY

Use pans with flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable, warped, easily tipped or loose handled pans. Pans that are heavy to move when filled with food may also be hazardous.

Be sure utensil is large enough to properly contain food and avoid boilovers. Pan size is particularly important in deep fat frying. Be sure pan will accommodate the volume of food that is to be added as well as the bubble action of fat.

To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, do not extend handles over adjacent surface burners. Always turn pan handles toward the side or back of the appliance, not out into the room where they are easily hit or reached by small children.



Never let a pan boil dry as this could damage the utensil and the appliance.

Follow the manufacturer's directions when using oven cooking bags.

Only certain types of glass, glass/ceramic, ceramic, or glazed utensils are suitable for cooktop or oven usage without breaking due to the sudden change in temperature.

This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use eyelid covers for the surface units, stove top grills, or add-on oven convection systems. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.

CLEANING SAFETY

Turn off all controls and wait for appliance parts to cool before touching or cleaning them. Do not touch the burner grates or surrounding areas until they have had sufficient time to cool.

Clean appliance with caution. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.

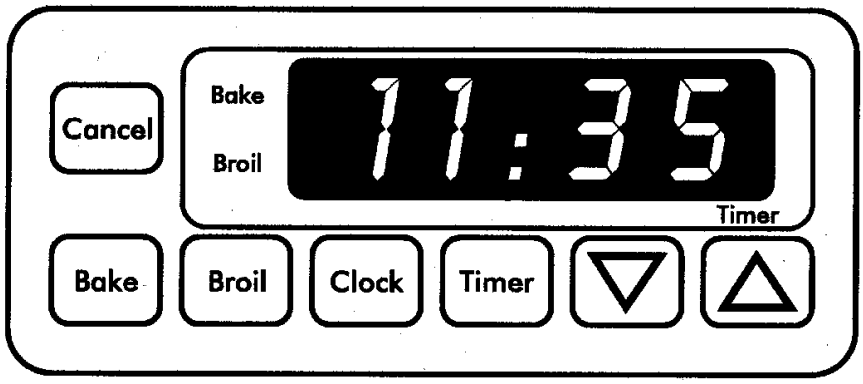
IMPORTANT SAFETY NOTICE AND WARNING

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that the burning of gas can result in low-level exposure to some of the listed substances, including benzene, formaldehyde and soot, due primarily to the incomplete combustion of natural gas or liquid petroleum (LP) fuels. Properly adjusted burners will minimize incomplete combustion. Exposure to these substances can also be minimized by properly venting the burners to the outdoors.

SAVE THESE INSTRUCTIONS

4 CLOCK AND OVEN CONTROL



The display will flash when the appliance is first connected to power or if power is interrupted. The display will stop flashing once the time-of-day clock has been set.

CANCEL

Press this pad to cancel all programming except the clock and timer.

▲ AND ▼ PADS

Press and tap or press and hold these pads to enter the desired time, temperature, or to select Hi or Lo broil.

BAKE

This pad is used to set the oven temperature for a baking or roasting operation. See page 8 for additional information.

1. Press the BAKE pad.
2. Press the ▲ or ▼ pad to set the oven temperature.

BROIL

This pad is used to set the oven for a broiling operation. See page 11 for additional information.

1. Press the BROIL pad.
2. Press the ▲ or ▼ pad to select Hi or Lo broil.

CLOCK

1. If the display is flashing, press the CLOCK pad to stop the flashing then press the CLOCK pad again.
   - The colon will flash for 30 seconds to indicate that the clock time may be set.
   - If the colon is not flashing, press the CLOCK pad.
   - The clock time can not be set if the control is programmed for a bake, broil or timing operation.
2. Set the correct time of day using the ▲ and ▼ pads.

   If the ▲ or ▼ pad is not pressed within 30 seconds, the program will cancel. Press the CLOCK pad and begin again.

TIMER

The TIMER can be set from one minute (:01) up to 9 hours and 50 minutes (9:50). Time will be displayed in minutes and not in seconds. The timer does not control the oven.

1. Press the TIMER pad.
   - :00 and the TIMER indicator light will appear in the display. The colon will flash.
2. Press the ▲ and ▼ pad until the desired time is displayed.
   - The timing operation will begin as soon as the time is set.
   - The flashing colon indicates that a timing operation is in progress. The colon will not flash if the time of day or oven temperature is displayed.
   - The timer count down will be displayed unless another function is programmed after setting the timer.
   - A single beep signals the end of the operation. "End" will appear in the display. If the time of day or oven temperature is displayed "End" will not appear.
   - A short beep will sound every 30 seconds to remind you that the operation has completed.
   - Press and hold for 3 seconds the TIMER pad to cancel the beeps.
3. Press the CANCEL pad and the time of day will reappear in the display.

To cancel the timer operation: Press and hold the TIMER pad for 3 seconds.

ADDITIONAL INFORMATION

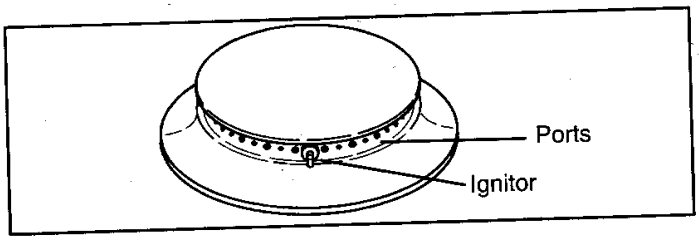
- A beep sounds each time a function pad is pressed. There is no beep for the ▲ or ▼ pad.
- The oven will automatically turn off if it is left on for 12 hours and 000 will appear in the display. Press the CANCEL pad and the time of day will reappear in the display.
- If a fault code (example: F 2) is displayed and beeps sound, press the CANCEL pad. If the fault code continues, see page 17.

IMPORTANT

- Be sure all surface burner controls are set in the OFF position prior to supplying gas to the appliance.
- When the appliance is first installed, the surface burners may be difficult to light due to air in the gas line. This may also occur if the appliance has been disconnected from the main gas supply or if it has not been used for several days or weeks.
- To remove the air in the gas line, hold a lighted match next to the burner head and turn the knob on. When the burner lights, either adjust the knob to the desired flame size or turn the burner off.

PILOTLESS IGNITION SYSTEM

Pilotless ignition uses a spark from the ignitor to light the burner. There are two ignitors for conventional surface burners. Each sealed burner has its own ignitor. Once the burner lights, turn the knob to the desired setting. The clicking sound will not stop until the knob is turned from the LITE position.



NOTE: The surface burner will not light if the ignitor is damaged, broken, soiled or wet. Also, the burner will not light if the small port beneath the ignitor is blocked. See page 13 for cleaning instructions.

To light surface burner during a power failure:

1. Be sure all controls are in the OFF position.
2. Hold a lighted match to the desired surface burner head.
3. Push in and turn knob to the LITE position. The burner will then light.
4. Adjust the flame to the desired flame size.

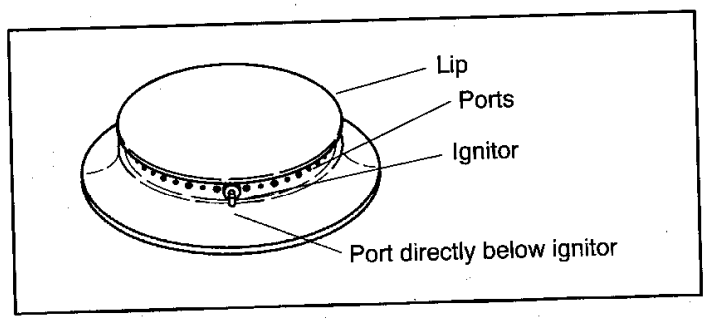
CAUTION: When lighting the surface burner, be sure all of the controls are in the OFF position. Strike the match first and hold it in position before turning the knob to the LITE position.

SEALED SURFACE BURNERS, if equipped

The porcelain on the burner is durable but may gradually lose its shine due to usage and high temperatures.

The sealed surface burners are secured to the cooktop and are NOT designed to be removed by the consumer.

Select models feature two special SUPER HIGH SPEED sealed burners located at the right-front and left-rear. Use these burners to quickly bring water to a boil and when using larger pans. See information on rating plate, located on the lower range front frame, to determine if your appliance features these burners.



Clean burner cap after each use especially if a spillover occurs. A soiled burner may result in improper ignition or an uneven flame. When cleaning the sealed surface burner, use care to prevent damage to the ignitor. If a cleaning cloth should catch the ignitor, it could be damaged or broken.

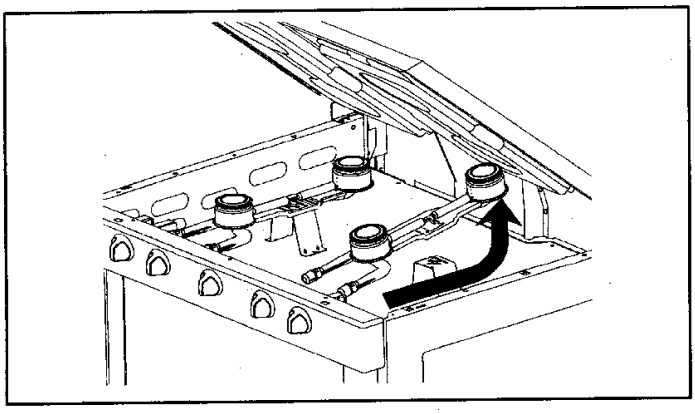
The surface burner will not light if the ignitor is damaged, broken, soiled or wet. The burner will also not light if the ports, especially the small port located directly below the ignitor, are blocked. See page 13 for cleaning instructions.

NOTE: When one surface burner is turned to the LITE position, all four ignitors will spark. Once the burner lights, turn the knob to the desired flame size.

CONVENTIONAL SURFACE BURNERS, if equipped

Under no circumstances are the surface burner assemblies to be taken apart for cleaning. The surface burner assembly can be removed to clean the burner box area.

The two surface burner assemblies are secured in place during transportation with screws. Once the range is installed, these screws may be removed to allow quick and easy removal of the burner assemblies.



To remove: Allow the burner assembly to cool. Lift up cooktop. Grasp the burner assembly and rotate it slightly toward the left to release the two tabs on the assembly. Then lift the assembly and pull toward the back of the cooktop until the air shutter ends on the assembly release from the valves.

To replace: Insert the air shutter ends on the burner assembly over the valves and lower the assembly into place. Be sure to secure the two tabs on the burner assembly into the two slots on the burner support bracket which is mounted to the burner box bottom. (**NOTE:** If the tabs are not properly inserted into the slots, the assembly may rock and the burners may not light properly.)

ABOUT THE SURFACE BURNER FLAME

A properly adjusted burner with clean ports will light within a few seconds.

On natural gas, the flame will be blue with a deeper blue core; there should be no trace of yellow in the flame.

A yellow flame indicates an improper mixture of air/gas. This wastes fuel, so have a serviceman adjust the mixture if a yellow flame occurs.

On LP gas, some yellow tipping is acceptable. This is normal and adjustment is not necessary.

You may hear a "popping" sound on some types of gas when the surface burner is turned off. This is a normal operating sound of the burner.

LIGHTING SURFACE BURNERS

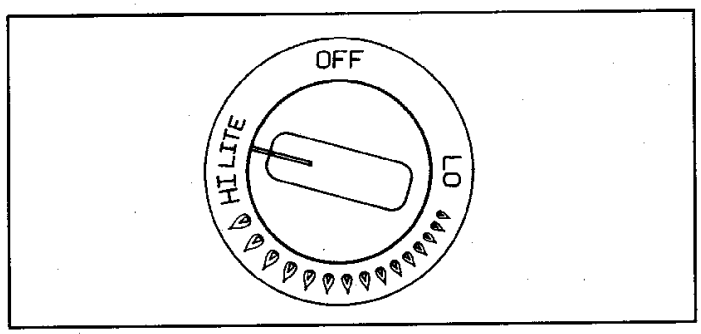
CAUTION: To prevent damage to the cooktop or pan, never operate surface burner without a pan in place, never allow a pan to boil dry and never operate a surface burner on HIGH for extended periods of time.

To light surface burner:

1. Place a pan on the burner grate.

   NOTE: The burner flame may lift off the burner and a "roaring" sound may be heard if a pan is not placed on the grate before lighting the burner.

2. Push in and turn knob to the LITE position.



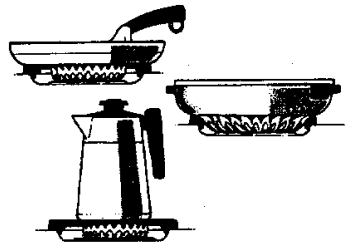
Pilotless ignition models only: A clicking sound will be heard and the burner will light. When one burner is turned on, all four ignitors will spark.

3. After the burner lights, turn the knob to the desired flame size.

Pilotless ignition models only: The ignitors will continue to spark until the knob is turned from the LITE position.

CAUTION: If the flame should go out during a cooking operation, turn the burner off. If gas has accumulated and a strong gas odor is detected, wait 5 minutes for the gas odor to disappear before relighting burner.

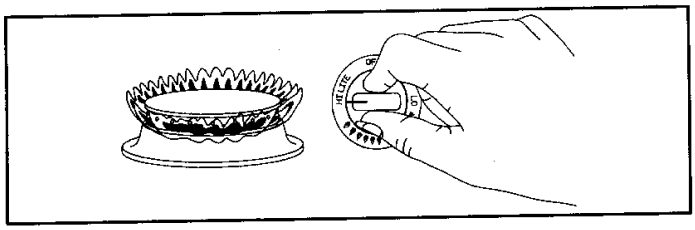
ADJUSTING THE FLAME



Adjust the flame size so it does not extend beyond the edge of the cooking utensil. This is for personal safety and to prevent possible damage to the appliance, pan, or cabinets above the appliance. This also improves cooking efficiency.

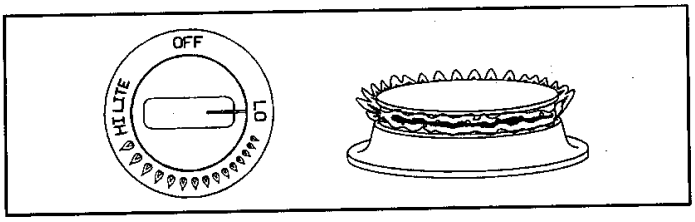
SELECTING FLAME SIZE

Use a HIGH flame setting to quickly bring liquids to a boil or to begin a cooking or canning operation. Then reduce to a lower setting to continue cooking. **Never leave food unattended when using a HIGH flame setting.**

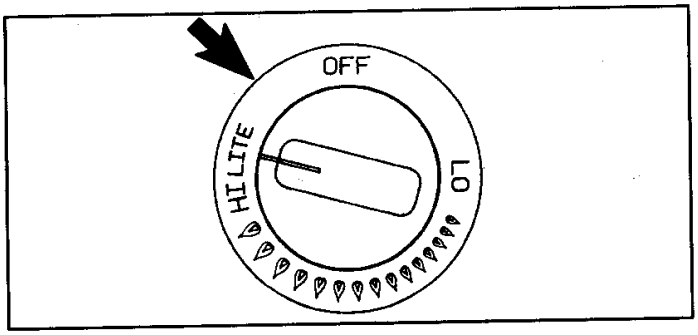


An intermediate flame size is used to continue a cooking operation. **Food will not cook any faster when a higher flame setting is used than needed to maintain a gentle boil**. Remember, water boils at the same temperature whether boiling gently or vigorously.

Use LO to simmer or keep foods at serving temperatures.



Some cooking may take place on the LO setting if the cooking utensil is covered. If food does boil on the LO setting, it is possible to reduce the heat by rotating the knob toward the OFF position.



Be sure to adjust the knob so there is an adequate supply of gas to maintain a stable flame on the burner. Check to be sure burner is lit and the flame is stable.

If a knob is turned very quickly from the HI to the LO setting, the flame may go out, particularly if the burner is cold. If this occurs, turn the knob to the OFF position. Wait several seconds, then light the burner again.

CANNING

When canning, use the HI setting just until the water comes to a boil or pressure is reached in a pressure canner, then reduce to a setting that maintains the pressure or a boil.

Prolonged use of the HI setting or the use of incorrect canning utensils will produce excessive heat. Excessive heat can cause permanent damage to the appliance.

NOTE: For additional canning information contact your local County Extension Office. Or, contact Alltrista Consumer Products Company, marketer of Ball brand home canning products at 800-240-3340 or write: Alltrista Corp., Consumer Affairs Dept., P.O. Box 2729, Muncie, IN 47307-0729.

COOKWARE CONSIDERATIONS

Cookware, including canning equipment which extends more than two inches beyond the grate, rests on two grates, or touches the cooktop may cause a build up of heat which may result in damage to the the burner grate, burner or cooktop.

Cookware, such as a wok with a support ring, which restricts air circulation around the burner will cause heat to build up and may result in damage to the burner grate, burner or cooktop.

Foods cook faster when the cookware is covered because more heat is retained. Lower the flame size when cookware is covered.

The cooking performance is greatly affected by the type of cookware used. Proper cookware will reduce cooking times, use less energy and produce more even cooking results. For best results use a heavy gauge metal pan with a smooth flat bottom, straight sides and a tight fitting lid.

Cookware with uneven, warped, or grooved bottoms do not make good contact with the heating surface, will reduce heat conductivity and result in slower, less even heating.

To determine the flatness of the bottom of a pan, place the edge of a ruler across the bottom of the utensil. Hold it up to the light. Little or no light should be visible under the ruler.

OVEN CHARACTERISTICS

Every oven has its own characteristics. You may find that the cooking times and temperatures you were accustomed to with your previous oven may need to be altered slightly with your new oven. It is normal to notice some differences between this oven and your previous oven.

PILOTLESS IGNITION SYSTEM

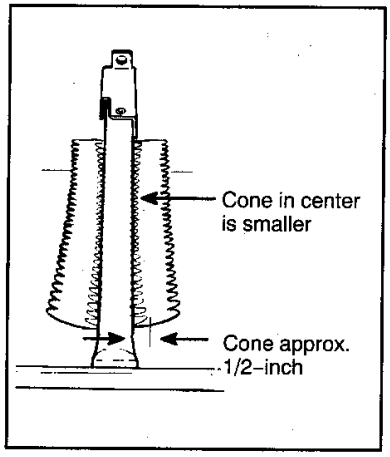
With this type of ignition system, a glo bar will light the oven burner. The oven will not operate during a power failure or if the oven is disconnected from the wall outlet. **No attempt should be made to operate oven during a power failure.**

OVEN VENT

The oven vent is located at the base of the backguard. When the oven is in use, this area may feel warm or hot to the touch. To prevent baking problems, do not block the vent opening.

OVEN BURNER

The size and appearance of a properly adjusted oven burner flame should be as shown.



The oven temperature is maintained by cycling the burner on and off. After the oven temperature has been set, there will be about a 45 second delay before the burner ignites. This is normal and no gas escapes during this delay.

PREHEATING

Preheating is necessary for baking. Allow about 10 to 15 minutes for the oven to preheat. A single beep will indicate that the oven is preheated. It is not necessary to preheat for roasting.

Selecting a temperature higher than desired will NOT preheat the oven any faster, and may have a negative effect on baking results.

HOW TO SET OVEN

1. Press the BAKE pad.
   - 000 and the BAKE indicator light will appear in the display for 30 seconds.
2. Press the ▲ or ▼ pad until the desired oven temperature is displayed.
   - The oven temperature can be set from 170° to 550°.
   - 350° will appear in the display when either pad is pressed once.
   - Press and **tap** the ▲ or ▼ pad to change the oven temperature by 5° or press and **hold** the ▲ or ▼ pad to change the oven temperature in 10° increments.
   - 75 or the actual oven temperature, whichever is higher, will appear in the display when the oven turns on.
   - The temperature in the display will increase in 5° increments until the preset temperature is reached. A single beep will sound when the oven is preheated.
   - Allow 10 to 15 minutes for the oven to preheat.
3. Place the food in the oven. Check food for doneness at the minimum cooking time. Cook longer if needed.
4. At the end of cooking, press the CANCEL pad to turn the oven off and remove the food from the oven.

ADDITIONAL INFORMATION

- If you press the BAKE pad and do not set an oven temperature within 30 seconds, the program will automatically cancel and the time of day will reappear in the display.
- To recall the preset temperature during preheat, press the BAKE pad. The temperature will be displayed for 3 seconds.
- To change the oven temperature during cooking, press the BAKE pad then press the ▲ or ▼ pad until the desired temperature is displayed.
- The oven features an automatic shut-off. If the oven is left on for 12 hours it will automatically turn off and 000 will appear in the display. Press the CANCEL pad and the time of day will reappear in the display.

USE OF ALUMINUM FOIL

Do not cover an entire rack with foil or place foil directly under cookware. To catch spillovers, place a piece of foil, a little larger than the pan, on the rack below the pan. **Do not place foil on the oven bottom.**

OVEN RACKS

The oven rack is designed with a safety lock-stop position to keep the rack from accidently coming completely out of the oven when pulling the rack out to add or remove food.

CAUTION: Do not attempt to change the rack positions when the oven is hot.

To remove: Be sure the rack is cool. Pull the rack straight out until it stops at the lock-stop position. Tilt the front end of the rack up and continue pulling the rack out of the oven.

To replace: Place the rack on the rack supports and tilt the front end of the rack up slightly. Slide it back until it clears the lock-stop position. Lower the front and slide the rack straight in. Pull the rack out to the lock-stop position to be sure it is positioned correctly and then return it to its normal position.

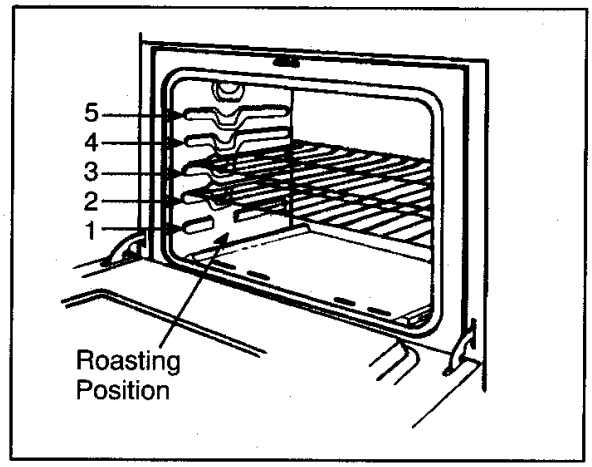
It is important that air can circulate freely within the oven and around the food. To help ensure this, place food on the center of the oven rack. Allow two inches between the edge of the utensil(s) and the oven walls.

For optimum baking results of cakes, cookies or biscuits, use one rack. Position the rack so the food is in the center of the oven. Use either rack position 2 or 3.

If cooking on two racks, use rack positions 2 and 4 for cakes and rack positions 1 and 4 when using cookie sheets. Never place two cookie sheets on one rack.

RACK POSITION CHART

RACK 5 (highest position)	For two-rack cooking. Use the upper rack position for side dishes when roasting a turkey on the lower rack.
RACK 4	Used for most two-rack baking.
RACK 3	Used for most baked goods on a cookie sheet or jelly roll pan, or frozen convenience foods.
RACK 2	Used for roasting small cuts of meat, large casseroles, baking loaves of bread, cakes (in either tube, bundt, or layer pans) or two-rack baking.
RACK 1	Used for roasting large cuts of meat and large poultry, pies, souffles, or angel food cake, or for two-rack baking.
ROASTING POSITION	If your range features two racks, place both oven racks, one above the other, on the raised sides of the oven bottom. Use this position when roasting taller cuts of meat or a large turkey.



COMMON BAKING PROBLEMS AND WHY THEY HAPPEN

PROBLEM	CAUSE
Cakes are uneven.	• Pans too close or touching each other or oven walls. • Batter uneven in pans. • Temperature set too low or baking time too short. • Oven not level. • Undermixing. • Too much liquid.
Cake high in middle.	• Temperature set too high. • Baking time too long. • Overmixing. • Too much flour. • Pans touching each other or oven walls. • Incorrect rack position.
Cake falls.	• Too much shortening or sugar. • Too much or too little liquid. • Temperature set too low. • Old or too little baking powder. • Pan too small. • Oven door opened frequently. • Added incorrect type of oil to cake mix. • Added additional ingredients to cake mix or recipe.
Cakes, cookies, biscuits don't brown evenly.	• Incorrect rack position. • Oven door not closed properly. • Door gasket not sealing properly or properly attached to door. • Incorrect use of aluminum foil. • Oven not preheated. • Pans darkened, dented or warped. For optimum results, bake on one rack. If baking cakes on two racks, stagger pans so one is not directly above another.
Cakes, cookies, biscuits too brown on bottom.	• Oven not preheated. • Pans touching each other or oven walls. • Incorrect rack position. • Incorrect use of aluminum foil. • Placed 2 cookie sheets on one rack. • Used glass, dark, stained warped or dull finish metal pans. (Use a shiny cookie sheet.) Follow cookware manufacturer's instructions for oven temperature. Glassware and dark cookware such as Ecko's Baker's Secret may require lowering the oven temperature by 25°F.
Cakes don't brown on top.	• Incorrect rack position. • Temperature set too low. • Overmixing. • Too much liquid. • Pan size too large or too little batter in pan. • Oven door opened too often.
Excessive shrinkage.	• Too little leavening. • Overmixing. • Pan too large. • Temperature set too high. • Baking time too long. • Pans too close to each other or oven walls.
Uneven texture.	• Too much liquid. • Undermixing. • Temperature set too low. • Baking time too short.
Cakes have tunnels.	• Not enough shortening. • Too much baking powder. • Overmixing or at too high a speed. • Temperature set too high.
Cake not done in middle.	• Temperature set too high. • Pan too small. • Baking time too short. If additional ingredients were added to mix or recipe, expect cooking time to increase.
Pie crust edges too brown.	• Temperature set too high. • Pans touching each other or oven walls. • Edges of crust too thin; shield with foil.
Pies don't brown on bottom.	• Used shiny metal pans. • Temperature set too low. • Incorrect rack position. • Some frozen pies should be placed on a cookie sheet, check package directions.
Pies have soaked crust.	• Temperature too low at start of baking. • Filling too juicy. • Used shiny metal pans.

BROILING

Broiling is a method of cooking tender meats by direct heat. The cooking time is determined by the distance between the meat and the oven burner, the desired degree of doneness and the thickness of the meat.

Broiling Tips

Broiling requires the use of the broiler pan and insert. The broiler insert must be in place to allow fat and liquid to drain to the pan below to prevent spatters, smoke and flare-ups. Improper use may cause grease fires.

For easier clean up, line the broiler pan with foil and spray the insert with a non-stick vegetable spray. Do not cover the broiler insert with aluminum foil as this prevents fat from draining into pan below.

Trim excess fat and slash remaining fat to help keep meat from curling and to reduce smoking and spattering. Season meat after cooking.

Place oven rack in the correct rack position when oven is cool. For darker browning, place meat closer to the oven burner. Place meat further down if you wish meat to be well done or if excessive smoking or flaring occurs.

See Care and Cleaning Chart on page 12 for instructions on cleaning the broiler pan and insert.

To Set Oven To Broil:

1. Place the broiler pan on the recommended rack position shown in the broiling chart. Close the broiler door.
2. Press the BROIL pad.
   - 000 and the BROIL indicator light will appear in the display for up to 30 seconds.
   - If you do not select HI or LO BROIL within 30 seconds, the display will return to the time of day.
3. Press the ▲ pad to select Hi BROIL for normal broiling or press the ▼ pad to select Lo BROIL for low temperature broiling.
4. Follow the suggested times in the broiling chart. Meat should be turned once about halfway through its cooking time.
5. Check the doneness by cutting a slit in the meat near the center to check the color.
6. After broiling, press the CANCEL pad to turn the oven off and remove the broiler pan from the oven. The current time of day will reappear in the display.

Use Hi BROIL for most broil operations. Select Lo BROIL when broiling longer cooking foods such as poultry. The lower temperature allows food to cook to the well done stage without excessive browning. Cooking time will increase if Lo BROIL is selected.

BROIL CHART FOR BROILING COMPARTMENT

TYPE OF FOOD	DONENESS	BROILING RACK POSITION*	TOTAL TIME
BACON	Well Done	Middle	LO BROIL 7 to 10 minutes
BEEF STEAKS 1-inch thick	Medium Well Done	Middle Middle	BROIL 14 to 20 minutes BROIL 16 to 24 minutes
CHICKEN Pieces	Well Done	Middle	LO BROIL 30 to 45 minutes
FISH Fillets Steaks, 1-inch thick	Flaky Flaky	Middle Middle	BROIL 8 to 12 minutes BROIL 10 to 15 minutes
GROUND BEEF PATTIES 3/4-inch thick	Well Done	Middle	BROIL 14 to 18 minutes
PORK CHOPS 1-inch thick	Well Done	Middle	BROIL 18 to 25 minutes

* **Upper** is the top rack position; **middle** is the lower rack position; **bottom** is the bottom of the broiler compartment.

12 CARE AND CLEANING CHART

ABOUT CLEANING PRODUCTS

Because of the many new cleaning products introduced each year, it is not possible to list all products that can be safely used to clean this appliance.

READ THE MANUFACTURER'S INSTRUCTIONS to be sure the cleaner can be safely used on this appliance. Also, read and carefully follow the manufacturer's directions when using any cleaning product.

To determine if a cleaning product is safe, test a small inconspicuous area using a very light pressure to see if the surface may scratch or discolor. This is particularly important for porcelain enamel, metal, plastic or highly polished, shiny, or painted surfaces.

The following brands may help you make an appropriate selection:

Glass Cleaners – Bon Ami, Cinch, Glass Plus, Windex.

Dishwashing Liquid Detergents – Dawn, Dove, Ivory, Joy.

Mild Liquid Spray Cleaners – Fantastik, Formula 409.

Non-Abrasive Cleaners – Bon Ami, paste of baking soda and water.

Mildly Abrasive Powder or Liquid Cleansers – Ajax, Barkeepers Friend, Cameo, Comet, Soft Scrub.

Non-Abrasive or Scratchless Plastic or Nylon Scouring Pads or Sponges – Chore Boy Plastic Cleaning Puff, Scrunge Scrub Sponges, or Scotch-Brite No Scratch, Cookware or Kitchen Sponge.

Abrasive Scouring Pads – S.O.S., Brillo Steel Wool Soap, or Scotch-Brite Wool Soap Pads.

(Brand names for the above cleaning products are registered trademarks of the respective manufacturers.)

Be sure appliance is off and all parts are cool before handling or cleaning to avoid damage and possible burns. If a part is removed, be sure it is correctly replaced.

To prevent staining or discoloration, clean range after each use.

CARE AND CLEANING CHART

PARTS	CLEANING AGENTS	DIRECTIONS
Baked enamel or painted • Backguard panels • Broiler door • Oven door • Range front frame • Side panels	• Soap and water • Mild liquid cleaner • Glass cleaner	Use a dry towel or cloth to wipe up spills, especially acid (milk, lemon juice, fruit, mustard, tomato sauce) or sugary spills. Surface may discolor or dull if soil is not immediately removed. This is especially important for white surfaces. When surface is cool, wash with warm soapy water, rinse and dry. For stubborn soil, use non-abrasive cleaning agents such as baking soda paste or Bon Ami. If desired, a thin coat of mild appliance wax can be used to protect the side panels. A glass cleaner can be used to add "shine" to the surface. **NOTE:** Do not use abrasive, caustic or harsh cleaning agents such as steel wool pads or oven cleaners. These products will scratch or permanently damage the surface. **NOTE:** Never wipe a warm or hot surface with a damp cloth as this may damage the surface and may cause a steam burn.
Broiler pan and insert	• Soap and water • Plastic scouring pad • Soap-filled scouring pad • Dishwasher	Remove from broiling compartment after use. Cool then pour off grease. Place soapy cloth over insert and pan; let soak to loosen soil. Wash in warm soapy water. Use soap-filled scouring pad to remove stubborn soil. Clean in dishwasher if desired. **NOTE:** For easier cleanup, spray insert with a non-stick vegetable coating and line broiler pan with aluminum foil.
Burner box	• Soap and water • Paste of baking soda and water • Non-abrasive plastic pad or sponge • Liquid cleaner • Glass cleaner	Burner box, for cooktops with conventional burners, is located under lift-up cooktop. Clean frequently to remove spillovers. If soil is not removed and is allowed to accumulate, it may damage the finish. To clean remove grates and surface burners and clean with soap and water, rinse and dry. (**NOTE:** Sealed burner cooktop does not lift up.)
Chrome drip bowls, if equipped	• Soap and water • Paste of baking soda and water • Plastic scouring pad	Clean bowls after each use with soap and water. Remove stubborn stains with baking soda paste and plastic scouring pad. To prevent scratching the finish, do not use abrasive cleaning agents. Rinse, dry and replace. **NOTE:** Bowls can permanently discolor over time or if exposed to excessive heat or if soil is allowed to bake on. The discoloration will not affect the cooking performance.

(Continued next page)

CARE AND CLEANING CHART

PARTS	CLEANING AGENTS	DIRECTIONS
Control knobs	• Soap and water	To remove knobs for cleaning, gently pull forward. Wash in mild detergent and water. Do not soak knobs in water. Do not use abrasive cleaning agents. They will scratch finish and remove markings. Rinse dry and replace. **Turn ON each burner to see if knobs have been replaced correctly.**
Glass • Oven window	• Soap and water • Paste of baking soda and water • Glass cleaner	Wash with soap and water. Use a glass cleaner and a soft cloth after cleaning. Remove stubborn soil with paste of baking soda and water. Rinse with a cloth wrung out in clear water. Dry. Do not use abrasive materials such as scouring pads, steel wool or powdered cleaning agents. **NOTE:** To avoid inside staining of oven door glass, do not oversaturate cloth.
Grates	• Soap and water • Non-abrasive plastic pad	Grates are made of porcelain-coated steel. They can be cleaned at the sink with soap and water or in the dishwasher. To clean baked on soil, place a damp soapy paper towel over the grate and let stand for 30 minutes. Use a non-abrasive plastic pad to scour stubborn soil. **NOTE:** Never operate burner without a grate in place. To protect the porcelain finish on the grate from excessive heat, never operate surface burner without a cooking utensil on the grate. It is normal for grates to lose their shine over a period of time.
Metal finishes • Broiler compartment cavity • Door handles • Trim parts	• Soap and water • Glass cleaner • Paste of baking soda and water • Non-abrasive plastic pad	Wash with soap and water. Remove stubborn soil in broiler compartment cavity with paste of baking soda and water. Use a glass cleaner and a soft cloth to remove fingermarks or smudges on trim or handle. **NOTE:** Do not use oven cleaners, abrasive or caustic agents. They will damage the finish on trim or handle.
Oven bottom		Protect the porcelain enamel oven bottom by (1) using large enough cookware to prevent boilovers; (2) placing a piece of aluminum foil, that is slightly larger than the cookware, on the lower rack. NEVER place foil directly on the oven bottom as foil may melt onto oven bottom. Protect oven bottom against acid spills (milk, cheese, tomato, lemon juice, etc.) or sugary spills (pie filling) as they may pit or discolor the oven bottom. See porcelain enamel for additional information.
Oven racks	• Soap and water • Cleansing powders • Plastic pad • Soap filled scouring pad	Clean with soapy water. Remove stubborn soil with cleansing powder or soap filled scouring pad. Rinse and dry. **NOTE:** If racks become difficult to slide, a thin coat of vegetable oil on the underside of the rack will make sliding easier.
Plastic finishes • Door handles • Backguard trim • Knobs • End caps	• Soap and water • Non-abrasive plastic pad or sponge • Glass cleaner	When surface is cool, clean with soap and water; rinse, and dry. Use a glass cleaner and a soft cloth. **NOTE:** Never use oven cleaners, abrasive or caustic liquid or powdered cleansers on plastic finishes. These cleaning agents will scratch or marr finish. **NOTE:** To prevent staining or discoloration, wipe up fat, grease or acid (tomato, lemon, vinegar, milk, fruit juice, marinade) immediately with a dry paper towel or cloth.
Porcelain enamel • Backguard • Cooktop • Inner oven & broiler door panel • Manifold panel • Oven cavity • Oven bottom	• Soap and water • Mild abrasive cleaners • Plastic pad • Oven cleaner, oven only • Soap filled scouring pad	Follow instructions on page 14 for the continuous clean oven finish. Clean porcelain with soap and water; rinse. Use cleansing powders or a plastic scouring pad to remove stubborn soil. Wipe acid or sugar stains as soon as area is cool as these stains may discolor or etch the porcelain. Do not use metallic scouring pads as they will scratch the porcelain. To make cleaning the oven easier, place 1/2 cup household ammonia in a shallow glass container and leave in a cold oven overnight. The ammonia fumes will help loosen the burned on grease and food. Oven cleaners can be used on the porcelain oven only. Follow manufacturer's directions. If oven cleaner was used, thoroughly rinse oven cavity and capillary tube which is located at the top of the oven.
Silicone rubber • Door gasket	• Soap and water	Wash with soap and water, rinse and dry. Do not remove door gasket.
Surface burners • Conventional • Sealed	• Soap and water • Paste of baking soda and water • Plastic scouring sponge or pad • Mildly abrasive cleanser	**All burners:** For ease of cleaning, clean burners each time the cooktop is used with warm soapy water. If a boilover occurs, remove pan to another burner; cool burner and clean. To remove stubborn soil, use a dry cloth and mildly abrasive cleanser. Use care to prevent cleaner from clogging ports. Burner must be dry before use. **NOTE:** Yellow tipping or distortion of the flame may occur until the burner is completely dry. Clean **burner ports** with a straight pin or small metal paper clip. Do not enlarge or distort ports. Do not use a wooden toothpick as it may break off and clog port. If ports are clogged or soiled, the burner may not light properly or the flame may not be even. **Conventional burners:** Dry burners in the oven set at 170°F. **Sealed burners:** Sealed burner can not be removed by the consumer. When cleaning burner, use care to prevent damage to the ignitor. Surface burner will not light properly if ignitor is damaged, broken, soiled, or wet. When cleaning the ports, be sure to clean the port directly below the ignitor.

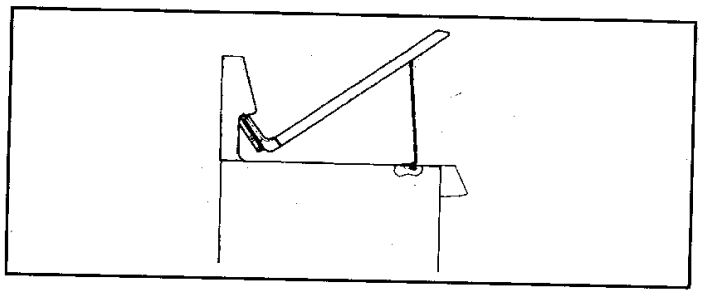
COOKTOP

To prevent staining or discoloration, clean cooktop after each use. Wipe acid or sugar stains as soon as the cooktop has cooled as these stains may discolor or etch the porcelain.

The **sealed** burner cooktop is designed with two contour wells to catch and contain spills. Because of this design it is not necessary to lift up the cooktop to clean underneath. To prevent damage to the gas tubing or cooktop, **do not attempt to lift or remove the cooktop.**

The cooktop featuring **conventional** surface burners lifts up for easy cleaning of the burner box area.

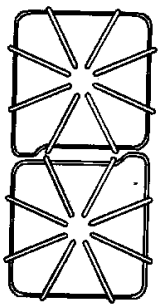
To raise the "lift-up" cooktop: When cool, grasp the front edge of the cooktop and gently lift up until the two support rods, if equipped, at the front of the cooktop snap into place.



To lower the top: Hold the front edge of the cooktop and carefully push back on each support rod, if equipped, to release the notched support. Then gently lower the top into place. The support rods will slide into the cooktop frame.

BURNER GRATES

Burner grates must be properly positioned before cooking. Burner grates are durable but may gradually lose their shine due to usage and high temperatures.



Grates for the porcelain cooktop are square. When installing square grates, place indented sides together so straight sides are at front and rear.

CAUTION: Do not operate a surface burner without a pan on the grate. The porcelain finish on the grate may chip without a pan to absorb the intense heat from the burner flame.

Replace with a 40 watt appliance bulb and reconnect power to range. Reset the clock.

CONTINUOUS CLEAN OVEN, if equipped

The rough, porous finish of the Continuous Cleaning Oven prevents grease spatters from forming beads which run down the walls leaving unsightly streaks. Rather, the rough texture absorbs spatters and allows them to spread, thus exposing a larger area to the hot oven air. The catalyst, when exposed to heat, speeds the oxidation of soil.

Factors Affecting Length Of Cleaning Time

Cleaning action automatically begins whenever the oven is turned on for baking or roasting. No cleaning will occur when the oven is off.

The length of cleaning time will depend on: Type of soil, amount or size of soil, oven temperature and length of time oven is in use. Time may vary from a few minutes to several hours. Soil deposited at the end of a cycle may still be visible. This will usually fade with continued oven use until the soil gradually disappears or can be wiped up manually. The oven will appear presentably clean, even though some spatters may be present.

To Manually Clean Heavy Spillovers

Crusty stains must either be removed or broken up before cleaning can effectively take place. Brush off heavy soil with a nylon brush or plastic pad. DO NOT USE paper towels, cloths or sponges for the oven walls are porous and particles of these materials will rub off on the walls. Rinse area with clear water only.

Varnish type stains usually need to be softened with a small amount of water or damp cloth. Remaining soil will gradually reduce with continued oven use at normal baking temperatures.

Do not use oven cleaner, powdered cleansers, soap, detergent or paste on any continuous cleaning surface. Also, do not use any abrasive materials, steel wool, sharp instruments or scrapers for they will damage the finish.

Avoid spillovers by using utensils that are large enough to hold food. A cookie sheet or piece of aluminum foil, just a little larger than the pan, can be placed on the rack directly below the rack holding the utensil to catch spills.

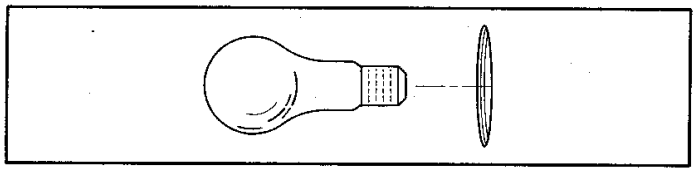
Over a period of time, wear marks may appear on the embossed rack supports. This is normal and results from sliding the racks in and out of the oven. Wear marks will not affect the cleaning action of the oven.

OVEN LIGHT, if equipped

Before replacing the light bulb DISCONNECT POWER TO RANGE. Be sure the bulb is cool. Do not touch a hot bulb with a damp cloth as the bulb may break.

To turn on oven light: Push in the rocker switch located on the backguard or on the control panel.

To replace oven light: Be sure bulb is cool. Use a dry potholder, to prevent possible harm to hands, and very carefully unscrew bulb.



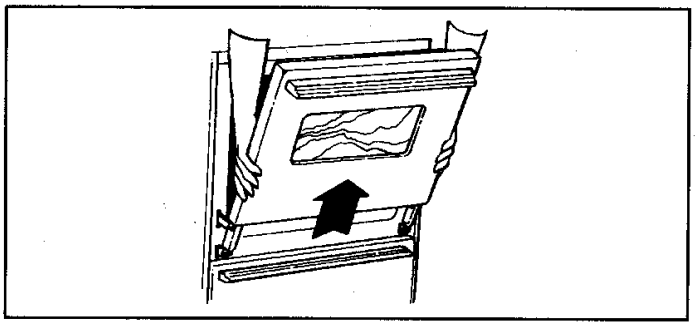
OVEN DOOR

Do not place excessive weight on an open oven door or stand on an open oven door as, in some cases, it could cause the range to tip over, break the door or cause serious injury to the user.

When opening the oven door, allow steam and hot air to escape before reaching in oven to check, add or remove food.

Do not attempt to open or close door until the door is completely seated on the hinge arms. Never turn on the oven unless door is properly in place. When baking, be sure the door is completely closed. Baking results will be affected if the door is not securely closed.

To remove lift-off door: Open the door to the "stop" position (opened about 6 inches) and grasp the door with both hands at each side. Do not use the door handle to lift the door. Lift up evenly until the door clears the hinge arms.

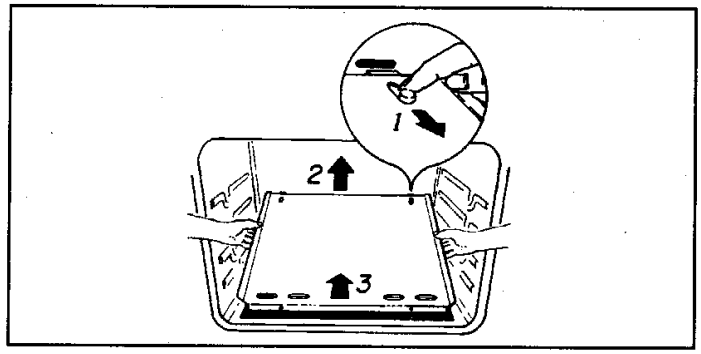


To replace door: Grasp the door at each side, align slots in the door with the hinge arms and slide the door down onto the hinge arms until completely seated on hinges.

CAUTION: Hinge arms are spring mounted and will slam shut against the range if accidently hit. **Never place hand or fingers between the hinges and the front oven frame.** You could be injured if hinge snaps back.

OVEN BOTTOM

Protect oven bottom against excessive spillovers especially acid or sugary spillovers as they may discolor the porcelain. Use the correct size cooking utensil to avoid boilovers. Never place cookware or aluminum foil directly on the oven bottom.

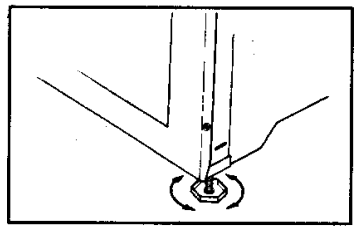


To remove: When cool, remove the oven racks. Slide the two catches, located at each rear corner of the oven bottom, toward the front of the oven.

Lift the rear edge of the oven bottom slightly. Then slide it back until the front edge of the oven bottom clears the oven front frame. Remove oven bottom from oven.

To replace: Fit the front edge of the oven bottom into the front frame. Lower the rear of the oven bottom and slide the two catches back to lock the oven bottom into place.

LEVELING LEGS

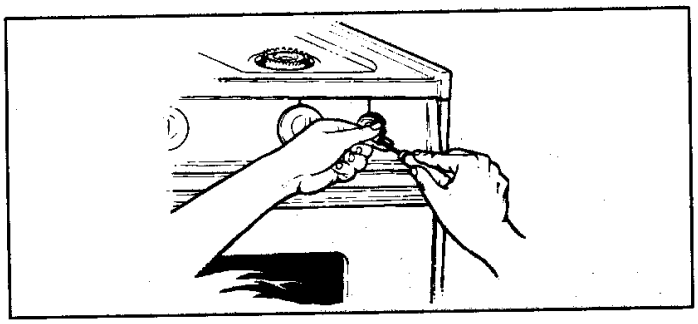


Some floors are not level. For proper baking, your range must be level. Leveling legs are located on each corner at the base of the range. Level by turning the legs. To prevent range from accidently tipping, range should be secured to the floor by sliding a rear leveling leg into the anti-tip bracket supplied with the range.

PROPORTIONAL VALVE ADJUSTMENT

The LO setting should produce a stable flame when turning the knob from HI to LO. On conventional surface burners, the flame should be 1/8 inch or lower and must be stable on all ports on LO setting. For sealed burners, the flame should extend to the outer edge of the lip on the burner cap on the LO setting.

To adjust: Operate burner on HI for about 5 minutes to preheat burner cap. Turn knob back to LO; remove knob, and insert a small screwdriver into the center of the valve stem. Adjust flame size by turning adjustment screw in either direction.

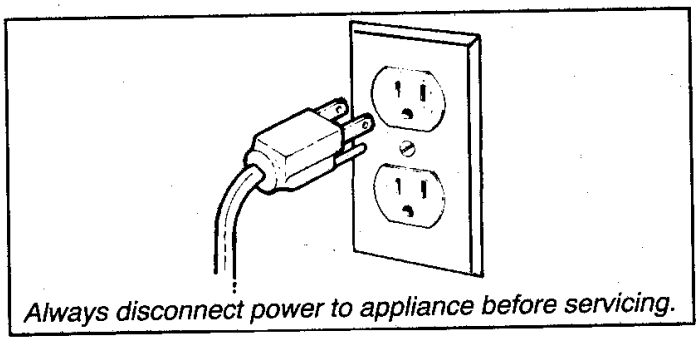


Flame must be of sufficient size to be stable on all burner ports. If flame adjustment is needed, adjust ONLY on the LO setting. Never adjust flame size on a higher setting.

NOTE: All gas adjustments should be done by a qualified servicer only.

ELECTRICAL CONNECTION

Appliances which require electrical power are equipped with a three-prong grounding plug which must be plugged directly into a properly grounded three-hole 120 volt electrical outlet.



Always disconnect power to appliance before servicing.

The three-prong grounding plug offers protection against shock hazards. **Do not cut or remove the third grounding prong from the power cord plug.**

If an ungrounded, two-hole or other type electrical outlet is encountered, **it is the personal responsibility of the appliance owner to have the outlet replaced with a properly grounded three-hole electrical outlet.**

HOW TO REMOVE RANGE FOR CLEANING AND SERVICING

Follow these procedures to remove appliance for cleaning or servicing:

1. Shut-off gas supply to appliance.
2. Disconnect electrical supply to appliance, if equipped.
3. Disconnect gas supply tubing to appliance.
4. Slide range forward to disengage range from the anti-tip bracket. (See Installation Instructions for location of bracket.)
5. Reverse procedure to reinstall. If gas line has been disconnected, check for gas leaks after reconnection. A qualified servicer should disconnect and reconnect the gas supply. (See Installation Instructions for gas leak test method.)

To prevent range from accidently tipping, range must be secured to the floor by sliding rear leveling leg into an anti-tip bracket supplied with the range.

WARNING: Possible risks may result from abnormal usage, including excessive loading of the oven door and of the risk of tip over, should the appliance not be reinstalled according to the installation instructions.

HOW TO OBTAIN SERVICE

Do not attempt to service the appliance yourself unless directed to do so in this manual. Contact the dealer who sold you the appliance for service.

If your appliance should require service or replacement parts, contact your dealer or authorized servicer. Use only genuine factory parts if replacement parts are necessary. Consult the Yellow Pages in your telephone directory under appliance for the authorized service center nearest you. Be sure to include your name, address, and phone number, along with the model and serial numbers of the appliance. (See front cover for location of your model and serial numbers.)

If you are not satisfied with the local response to your service requirements, call or write to Maytag Customer Service, P.O. Box 2370, Cleveland, TN 37320-2370, 1-800-688-1120. Include the complete model and serial numbers of the appliance, the name and address of the dealer from whom you purchased the appliance, the date of purchase and details concerning your problem.

If you do not receive satisfactory service, you may contact the Major Appliance Consumer Action Program by letter including your name, address, and telephone number, as well as the model and serial numbers of the appliance.

Major Appliance Consumer Action Program
20 North Wacker Drive
Chicago, IL 60606

MACAP (Major Appliance Consumer Action Program) is an independent agency sponsored by three trade associations as a court of appeals on consumer complaints which have not been resolved satisfactorily within a reasonable period of time.

CHECK THESE POINTS BEFORE YOU CALL FOR SERVICE

PROBLEM	CAUSE	CORRECTION
Surface burner fails to light.	a. power supply not connected. b. clogged burner port(s). c. surface control not completely turned to the LITE position or turned too quickly from the LITE position. d. power failure (pilotless ignition). e. on sealed burner models: Burner will not light if the ignitor is damaged, soiled, wet or if the port directly below the ignitor is blocked. f. burner assembly incorrectly installed.	a. connect power, check circuit breaker or fuse box. b. clean ports with straight pin or small paper clip. See page 13 for cleaning instructions. c. turn control to the LITE position until the burner ignites, then turn control to desired flame size. d. see page 5 to light burner during a power failure. e. clean and dry burner head. If broken or damaged, call a serviceman. f. see page 6.
Burner flame is uneven.	a. clogged burner port(s).	a. clean ports with straight pin.
Surface burner flame lifts off port or is yellow in color.	a. air/gas mixture not proper. b. no pan in place. NOTE: Lifting of flame is normal for sealed burners. Some yellow tipping with LP gas is normal and acceptable.	a. call serviceman to adjust burner. b. always place pan on grate before lighting burner. NOTE: Be sure installer properly adjusted range at time of installation.
Surface burner ignitor producing clicking sound.	a. control knob is in the LITE position. NOTE: The life of the ignition system may be shortened if the knob is left in the LITE position. b. surface control switch is moist as a result of cleaning the range. c. malfunctioning switch.	a. be sure ALL surface burner control knobs are in the OFF position or are adjusted to the desired flame setting. b. allow switch to dry then relight burner. c. call serviceman to check.

(Continued next page)

CHECK THESE POINTS BEFORE YOU CALL FOR SERVICE

PROBLEM	CAUSE	CORRECTION
Oven burner fails to light.	a. power supply not connected. b. power failure. c. oven incorrectly set.	a. connect power, check circuit breaker or fuse box. b. oven will not operate during a power failure. c. See page 8.
Popping sound heard when burner extinguishes.	This is a normal sound that occurs with some types of gas when a hot burner is turned off. The popping sound is not a safety hazard and will not damage the appliance.	
Clock and/or oven light does not work.	a. power supply not connected. b. bulb may be loose or burned out. c. malfunctioning switch, starter or ballast. d. malfunctioning clock or loose wiring.	a. connect power supply, check circuit breaker or fuse box. b. tighten or replace light bulb. c. call serviceman to check. d. call serviceman to check.
Moisture condensation on oven window, if equipped, when oven is in use.	a. it is normal for the window to fog during the first few minutes the oven is on. b. cloth saturated with water is used to clean the window.	a. leave door ajar for one or two minutes to allow moisture to escape. b. use a damp cloth to clean window to prevent excess water from seeping between the panels of glass.
Baking results are not satisfactory. • browning is too pale, too dark or is uneven. • food cooks unevenly. • food is underdone or overdone.	a. oven not preheated or set at correct temperature. b. used incorrect rack position. c. incorrect use of aluminum foil. d. oven bottom incorrectly replaced. e. oven thermostat sensing device is out of the holding clip(s).	a. preheat oven 10 to 15 minutes. b. see page 9. c. see page 8. d. replace oven bottom correctly. e. reinstall thermostat sensing device. See Problem Chart on page 10 for additional information.
Oven smokes excessively during a broil operation.	a. food too close to burner. b. meat has too much fat. c. sauce applied too early or marinade not completely drained. d. soiled broiler pan. e. broiler insert covered with aluminum foil. f. broiling compartment bottom is soiled.	a. move broiler pan down one rack position. b. trim fat. c. apply sauce during last few minutes of cooking. If meat has been marinated, drain thoroughly before cooking. d. always clean broiler pan and insert after each use. e. never cover insert with foil as this prevents fat from draining to pan below. f. clean broiling compartment.
"F" plus a number appears in the display	This is a fault code. If a fault code appears in the display and a continuous beep sounds, press the CANCEL pad. If the beeps continue, call an authorized servicer.	

Care and Cleaning (continued)

CONTINUOUS CLEANING OVEN (if equipped)

WHAT IS THE CONTINUOUS CLEANING OVEN?

The finish of the Continuous Cleaning Oven is identified by its dark gray color, and rough, porous texture. The rough texture prevents grease spatters from forming beads which run down the walls leaving unsightly streaks. Rather, the rough texture absorbs spatters and allows them to spread, thus exposing a larger area to the hot oven air. The catalyst, when exposed to heat, speeds the oxidation of soil.

Cleaning action automatically begins whenever the oven is turned on for baking or roasting. The oven MUST be "on" for cleaning to take place. No cleaning will occur when the oven is off. The special catalytic finish must be exposed to hot oven air before soil will begin to gradually reduce in size.

FACTORS AFFECTING LENGTH OF CLEANING TIME

The higher the oven temperature, the faster the cleaning action. The length of cleaning time will depend on these factors: Type of soil, amount or size of soil, oven temperature and length of time oven is in use. Time may vary from a few minutes to several hours. Soil deposited at the end of a cycle may still be visible. This will usually fade with continued oven use until the soil gradually disappears or can be wiped up manually. The oven will appear presentably clean, even though some spatters may be present.

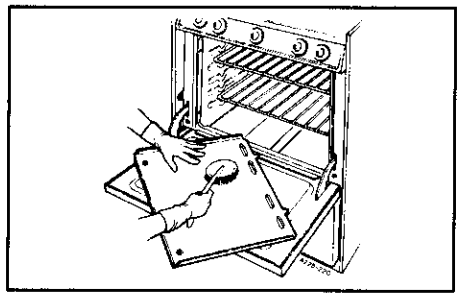
MANUALLY CLEANING HEAVY SPILLOVERS

The special finish will clean most spatters during normal oven use unless there is a heavy buildup of soil. Heavy spillovers such as pie or casserole boilovers will not clean effectively without some manual help. The crusty or varnish-like stains that form from these spillovers clog the pores and prevent the special finish from being exposed to the hot oven air. This greatly reduces the cleaning effectiveness of the finish.

These crusty or varnish-like stains must either be removed or broken up before cleaning can effectively take place.

TO MANUALLY CLEAN HEAVY SPILLOVERS

Brush off heavy soil with a nylon brush or plastic pad. DO NOT USE paper towels, cloths or sponges for the oven walls are porous and particles of these materials will rub off on the walls. Rinse area with clear water only.



HINTS

Brittle crusts or stains can be loosened by GENTLY tapping stain with a wooden or plastic utensil. Brush away any loose soil that flakes off. Varnish type stains usually need to be softened with a small amount of water or damp cloth. Remaining soil will gradually reduce with continued oven use at normal baking temperatures.

DO NOT USE ANY TYPE OF OVEN CLEANER, POWDERED CLEANSERS, SOAP, DETERGENT OR PASTE ON ANY CONTINUOUS CLEANING SURFACE. ALSO, DO NOT USE ANY ABRASIVE MATERIALS, STEEL WOOL, SHARP INSTRUMENTS OR SCRAPERS FOR THEY WILL DAMAGE THE FINISH.

Avoid spillovers by using utensils that are large enough to hold food. A cookie sheet or piece of aluminum foil, just a little larger than the pan, can be placed on the rack directly below the rack holding the utensil to catch spills.

Over a period of time, wear marks may appear on the embossed rack supports. This is normal and results from sliding the racks in and out of the oven. Wear marks will not affect the cleaning action of the oven.

Service

BEFORE CALLING A SERVICE TECHNICIAN, CHECK THE FOLLOWING:

PROBLEM	CAUSE	CORRECTION
1. Surface burner fails to light	a. pilots are not lit (pilot ignition) b. power supply not connected (pilotless ignition) c. clogged burner port(s) d. burners not placed correctly onto gas valve e. surface control not completely turned to the LITE position or turned too quickly from the LITE position (pilotless ignition) f. power failure (pilotless ignition)	a. see page 6 to light pilots b. connect power, check circuit breaker or fuse box c. clean ports with straight pin d. remove and reinstall burner properly e. turn control to the LITE position until the burner ignites, then turn control to desired flame size f. see page 6 to light burner during a power failure
2. Burner flame uneven	a. clogged burner port(s) b. burner not properly positioned	a. clean ports with straight pin b. see page 13 to correctly replace burner
3. Surface burner flame • lifts off port • yellow in color	a. air/gas mixture not proper NOTE: Some yellow tipping with LP gas is normal and acceptable.	a. call serviceman to adjust burner
4. Oven burner fails to light	a. power supply not connected (pilotless ignition) b. pilot is out (pilot ignition) c. power failure (pilotless ignition)	a. connect power, check circuit breaker or fuse box b. see page 6 to light pilots c. an oven equipped with pilotless ignition will not operate during a power failure or if disconnected from power. See page 8
5. Popping sound heard when burner extinguishes	This is a normal sound that occurs with some types of gas when a hot burner is turned off. The popping sound is not a safety hazard and will not damage the appliance.	
6. Clock and/or oven light does not work	a. power supply not connected b. bulb may be loose or burned out c. malfunctioning switch, starter or ballast d. malfunctioning clock or loose wiring	a. connect power supply, check circuit breaker or fuse box b. tighten or replace light bulb c. call serviceman to check d. call serviceman to check
7. Moisture condensation on oven window, if equipped	a. it is normal for the window to fog during the first few minutes the oven is on b. cloth saturated with water is used to clean the window	a. leave door ajar for one or two minutes to allow moisture to escape b. Use a damp cloth to clean window to prevent excess water from seeping between the panels of glass
8. Oven temperature inaccurate • food takes too long or cooks too fast • pale browning • food over-done on outside and under-done in center • over browning	a. oven not preheated b. incorrect rack position c. incorrect use of aluminum foil d. oven bottom incorrectly replaced e. oven thermostat sensing device out of holding clip(s)	a. preheat oven 10 to 15 minutes b. see page 9 c. see page 16 d. replace oven bottom correctly e. reinstall sensing device securely into clip(s) See Problem Chart on page 11 See baking tips on page 10
9. Oven smokes excessively during a broil operation	a. food too close to burner b. meat has too much fat c. sauce applied too early or marinade not completely drained d. soiled broiler pan e. broiler insert covered with aluminum foil	a. move broiler pan down one rack position b. trim fat c. apply sauce during last few minutes of cooking. If meat has been marinated, drain thoroughly before cooking d. always clean broiler pan and insert after each use e. never cover insert with foil as this prevents fat from draining to pan below
10. Poor baking results		See pages 9 to 11 for information on baking

SERVICING

Electrical supply, if equipped, must be disconnected from the wall outlet before servicing appliance.

Do not repair or replace any part of your appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.

HOW TO OBTAIN SERVICE

When your appliance requires service or replacement parts, contact your Dealer or Authorized Servicer. Use only genuine factory or Maycor parts if replacement parts are necessary. Consult the Yellow Pages in your telephone directory under appliance for the service center nearest you. Be sure to include your name, address, and phone number, along with the model and serial numbers of the appliance. (See inside front cover for location of your model and serial numbers.)

If you are unable to obtain service, write to us. Our address is found on the rating plate. See inside front cover for location of rating plate.

If you are not satisfied with the local response to your service requirements, call or write MAYCOR Appliance Parts and Service Company, 240 Edwards Street, S.E., Cleveland, TN 37311, (615) 472–3500. Include or have available the complete model and serial numbers of the appliance, the name and address of the dealer from whom you purchased the appliance, the date of purchase and details concerning your problem.

If you did not receive satisfactory service through your servicer or Maycor you may contact the Major Appliance Consumer Action Panel by letter including your name, address, and telephone number, as well as the model and serial numbers of the appliance.

Major Appliance Consumer Action Panel
20 North Wacker Drive
Chicago, IL 60606

MACAP (Major Appliance Consumer Action Panel) is an independent agency sponsored by three trade associations as a court of appeals on consumer complaints which have not been resolved satisfactorily within a reasonable period of time.

COOKING APPLIANCE

ONE YEAR – FULL WARRANTY

Maycor Appliance Parts and Service Company will repair or replace, without charge, any part of your appliance which has a defect in material or workmanship during the first year after the date of the original installation. This warranty extends to any owner during the one year warranty period when the appliance is located in the United States or Canada.

ADDITIONAL FOUR YEAR – LIMITED WARRANTY

For an additional four year period beyond the first year of the FULL warranty coverage:

- Maycor will replace, at no charge, any smoothtop heating element, solid disc heating element, or gas sealed surface burner which fails to heat as a result of defective workmanship or materials.
- Maycor will replace, at no charge, any smoothtop cooking surface which cracks or breaks during the normal household cooking.

These parts must be installed by an authorized Maycor servicer. Any labor charge required for replacement is NOT covered by this limited warranty. This warranty extends to any owner during the additional four year warranty period when the appliance is located in the United States or Canada.

WHAT IS NOT COVERED BY THESE TWO WARRANTIES:

1. Conditions and damages resulting from any of the following:
   a. Improper installation, delivery, or maintenance.
   b. Any repair, modification, alteration or adjustment not authorized by Maycor, or a Maycor authorized servicer.
   c. Misuse, abuse, accidents or unreasonable use.
   d. Incorrect electrical current, voltage or supply.
   e. Improper setting of any control.
2. Warranties are void if the original serial numbers have been removed, altered, or cannot be readily determined.
3. Light bulbs.
4. Products purchased for commercial or industrial use.
5. The cost of service or service call to:
   a. Correct installation errors.
   b. Instruct the consumer on the proper use of the product.
   c. Transport the appliance to a servicer.
6. CONSEQUENTIAL OR INCIDENTAL DAMAGES SUSTAINED BY ANY PERSON AS A RESULT OF ANY BREACH OF THESE WARRANTIES. Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply to you.

HOW TO RECEIVE WARRANTY SERVICE

1. Contact the dealer from whom you purchased the appliance or any authorized Maycor servicer to receive warranty service under these warranties.
2. Should you not receive satisfactory warranty service from your local servicer, contact:

   Customer Assistance
   Maycor Appliance Parts and Service Company
   240 Edwards Street, S.E.
   Cleveland, TN 37311
   (615) 472–3500

3. Have the following information available when requesting warranty service:
   - Your name and address.
   - The model and serial numbers of your appliance.
   - The name and address of your dealer or servicer.
   - The purchase date of your appliance.
   - A clear description of the problem.

The two warranties described above are the only written or expressed warranties given by Maycor. No one is authorized to increase, alter, or enlarge Maycor's responsibilities or obligations under these two warranties. These two warranties give you specific legal rights, and you may also have other rights which vary from state to state.

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